

情人节晚餐套餐 Valentine's Day Dinner Menu

February 14th, 2026

开胃菜 Amuse-Bouche

阿拉斯加皇帝蟹脚伴烟熏三文鱼籽法式蛋黄酱 *Crabe d'Alaska, Perles de Saumon Fumé*

Alaska king crab leg in caper mustard emulsion and smoked salmon pearls

Cocktail - Je t'aime

Sparkling rose, cranberry juice, raspberries

前菜（任选两款） Choices of Two Appetizer

慢煮小牛鞍薄片伴金枪鱼塔塔及培根脆片 *Carpaccio de Veau, Tartare de Thon*

Slow-cooked veal loin carpaccio, tuna tartare and crispy pancetta

或 Or

香煎北海道扇贝配甜菜根酱及柠檬黄油汁 *Noix de Saint Jacques, Chutney de Betterave Rouge et Beurre Blanc*

Seared Hokkaido scallop, red beetroot chutney and lemon beurre blanc

或 Or

柠檬烤褐菇伴布拉塔芝士及甜椒配罗勒酱 *Mille-feuille de Portobello et Burrata*

Lemon grilled portobello mushroom, Burrata cheese and roasted bell pepper with basil coulis

餐汤 Soup

番茄汤伴橄榄及刺山柑 *Soupe de Tomato aux Olives et Capre*

Tomato soup with olive and caper fruit

主菜（任选两款） Choices of Two Main Course

波士顿龙虾伴梭鱼饼及青豆慕斯配小龙虾汁 *Quenelle de Homard aux Ecrevisses*

Lobster medallion on pike fish quenelle, green pea mousseline and crayfish essence

或 Or

烤牛里脊伴香煎鸭肝及慢炖牛脸颊肉配松露汁 *Tournedos Rossini, et Joue de Bœuf Braisée*

Roasted US beef tenderloin and seared duck foie gras on braised beef cheek with truffle sauce

或 Or

鼠尾草牛油芝士烩南瓜意大利饺子 *Ravioli de Potiron à la Saugue*

Aromatic herbs and Pumpkin ravioli in sage butter and Parmesan sauce

🍷 *Verget "Lieu secret" Chardonnay, Macon Pierreclos, France 2023*

🍷 *Château Villa Bel Air Graves Rouge, Bordeaux, France 2022*

甜品 Dessert

玫瑰慕斯, 树莓荔枝夹心配红莓雪芭 *"Rougir d'Amour"*

Rose whipped ganache, raspberry gel, lychee fruit with raspberry sorbet

🍸 *Cocktail - Mon Amour*

Tequilla, cherry-yuzu, lemon juice

两位澳门元 MOP 1,620 for 2 Persons

另加水酒套餐 两款澳门元 188 或 三款澳门元 268 Add on beverage package MOP 188 for 2 glasses or MOP 268 for 3 glasses

以上饮料酒精含量高于 1.2% All alcoholic beverages exceed 1.2% ABV

如您对食物过敏, 请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

所有价格以澳门元计算并须另加 10%服务费 All prices are in MOP and subject to 10% service charge